

**Standard Features**

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4" stainless steel front rail
- Commercial gas range 36-1/2" wide with a 36" high cooking top (including 6" high adjustable legs)
- 4 patented, clog free, cast iron burners
- Cast iron grate top will hold a 14" stock pot
- Removable one-piece drip tray under burners
- Heat resistant door handle
- Stainless steel front, sides and removable shelf
- Porcelain enamel, lift-out oven bottom
- Hinged lower valve cover
- One year Parts and Labor Warranty

**Griddle**

- 1/2" polished steel griddle plate available 12", 24" or 36"

**Standard Oven (D suffix)**

- 45,000 BTU NAT (40,000 BTU LP)
- Single rack per oven
- Large 26" wide x 26-1/2" deep oven - full size sheet pans fit both ways
- Equipped with a flame failure safety device
- Thermostat range from 250°-500°F (121°-260°C) with low setting

**Convection Oven (A suffix)**

- 32,000 BTU NAT (30,000 BTU LP)
- Three racks per oven
- Energy efficient flue design
- Manual pilot ignition, enamel bottom, and door linings
- Fully serviceable from the front
- On/Off switch to allow CO base to operate as Standard oven

**436D-1G/T - 4 Open Burners, 12" Griddle, Standard Oven;**  
**436A-1G/T - 4 Open Burners, 12" Griddle, Convection Oven;**  
**436A-2G/T - 2 Open Burners, 24" Griddle, Standard Oven;**  
**436A-2G/T - 2 Open Burners, 24" Griddle, Convection Oven;**  
**436A-3G/T - 36" Griddle, Standard Oven;**  
**436A-3G/T - 36" Griddle, Convection Oven;**



(436D-2G Shown with optional casters)

**STANDARD CONSTRUCTION SPECIFICATIONS**

**Exterior Finish:** Stainless steel front, sides and shelf standard.

**RangeTop:-** 33,000 BTU NAT (24,000 BTU LP) cast iron burners round, non-clogging design. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings

**Griddle:** Smooth, polished, 1/2" thick steel plate with raised sides, 24- 1/4" wide x 24-3/4" deep.

**Back Shelf:** Rigid, single deck stainless steel.

**Legs:** 6" black, adjustable

**Standard Models (436D)**

**Interior:** 45,000 BTU NAT (40,000 BTU LP). Cavity sides, top and back -aluminized steel. Oven bottom and door lining porcelain enamel finish. Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly constructed of Aluma-Ti steel.

**Rack and Rack Guides:** 2-position rack guides with one removable rack.

**Door:** Constructed with heavy duty hinges and unbreakable quadrants and heat resistant handle.

**Pressure Regulator:** Factory installed

**Convection Models (436A)**

**Interior:** 32,000 BTU NAT (30,000 BTU LP). Cavity, bottom and door porcelain enamel finish. Back, top and sides aluminized steel. Four side and top of oven insulated with heavy, self-supporting, block type rock wool.

**Rack and Rack Guides:** Heavy duty, 5 sets of rack guides on 2 3/8" centers with 3 removable plated racks. (For best results, no more than 3 racks should be used)

**Door:** Constructed with heavy-duty hinges and unbreakable quadrants and heat resistant handle.

**Blower Fan and Motor:** 1/3hp, 1725 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. Motor mounted to rear of oven. Motor serviceable from front of oven through oven cavity.

**Electrical System:** Wired for single phase, 115V AC with 6' cord and 3-prong plug supplied with each deck.

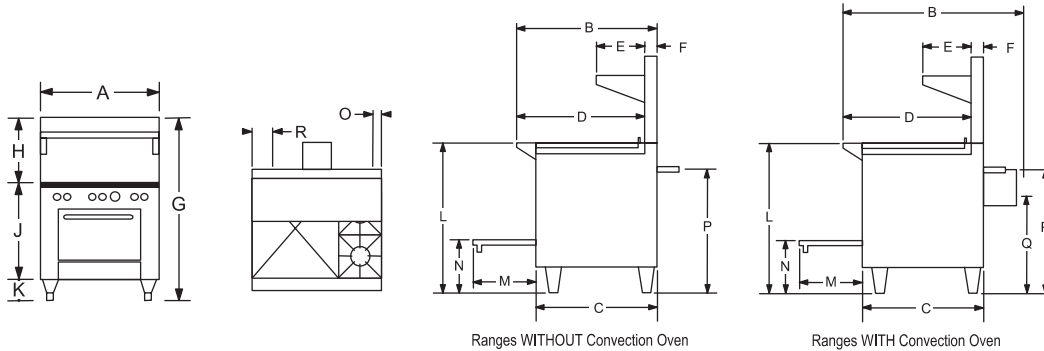
**Gas Control System:** Includes pressure regulator, flame switch safety, pilot filter, pilot adjustment.

**Oven Heating:** Aluminized steel bar burner. Dual flow fan recirculates heat directly from combustion area and within oven cavity.

**Controls:** Oven thermostat temperature type adjustable for 250°- 500° F with a low setting.



Models: ☐436D-1G/T ☐436A-1G/T ☐436D-2G/T ☐436A-2G/T ☐436D-3G/T ☐436A-3G/T



| MODELS                    | EXTERIOR        |                  |                 |                 |                 |               |                  |                 |                 |                | COOK TOP        | DOOR OPENING    | OVEN BOTTOM     | 3/4" GAS CONN. |                 | ELECTRIC        |                |
|---------------------------|-----------------|------------------|-----------------|-----------------|-----------------|---------------|------------------|-----------------|-----------------|----------------|-----------------|-----------------|-----------------|----------------|-----------------|-----------------|----------------|
|                           | WIDTH A         | DEPTH B          | C               | D               | E               | F             | G                | H               | J               | K              | L               | M               | N               | O              | P               | Q               | R              |
| 436D-1G<br>436D-2G/T,3G/T | 36.50"<br>(927) | 34.00"<br>(864)  | 29.75"<br>(756) | 31.00"<br>(787) | 12.00"<br>(305) | 2.75"<br>(70) | 59.50"<br>(1511) | 22.50"<br>(572) | 31.00"<br>(787) | 6.00"<br>(152) | 37.00"<br>(940) | 15.50"<br>(394) | 13.00"<br>(330) | 3.25"<br>(83)  | 30.25"<br>(768) | -               | -              |
| 436A-1G<br>436A-2G/T,3G/T | 36.50"<br>(927) | 44.50"<br>(1130) | 29.75"<br>(756) | 31.00"<br>(787) | 12.00"<br>(305) | 2.75"<br>(70) | 59.50"<br>(1511) | 22.50"<br>(572) | 31.00"<br>(787) | 6.00"<br>(152) | 37.00"<br>(940) | 15.50"<br>(394) | 13.00"<br>(330) | 3.25"<br>(83)  | 30.25"<br>(768) | 24.00"<br>(610) | 6.00"<br>(152) |

| MODELS     | BURNERS (BTU EACH NAT/LP) |             |             | OVEN INTERIOR   |                 |                 | CRATE SIZE       |                  |                  | CUBIC VOLUME              | CRATED WEIGHT        |
|------------|---------------------------|-------------|-------------|-----------------|-----------------|-----------------|------------------|------------------|------------------|---------------------------|----------------------|
|            | GRIDDLE                   | OPEN        | OVEN        | WIDTH           | DEPTH           | HEIGHT          | WIDTH            | DEPTH            | HEIGHT           |                           |                      |
| 436D-1G    | 2@(16K/16K)               | 4@(33K/24K) | 1@(45K/40K) | 26.00"<br>(660) | 26.50"<br>(673) | 14.00"<br>(356) | 44.00"<br>(1118) | 45.50"<br>(1158) | 48.00"<br>(1219) | 55.6 cu. ft<br>1.57 cu.m. | 645 lbs.<br>292.6 kg |
| 436D-2G/2T | 3@(16K/16K)               | 2@(33K/24K) | 1@(45K/40K) |                 |                 |                 |                  |                  |                  |                           |                      |
| 436D-3G/3T | 4@(16K/16K)               | -           | 1@(45K/40K) |                 |                 |                 |                  |                  |                  |                           |                      |
| 436A-1G    | 2@(16K/16K)               | 4@(33K/24K) | 1@(32K/30K) | 26.00"<br>(660) | 24.00"<br>(610) | 14.00"<br>(356) |                  |                  |                  |                           |                      |
| 436A-2G/2T | 3@(16K/16K)               | 2@(33K/24K) | 1@(32K/30K) |                 |                 |                 |                  |                  |                  |                           |                      |
| 436A-3G/3T | 4@(16K/16K)               | -           | 1@(32K/30K) |                 |                 |                 |                  |                  |                  |                           |                      |

#### NOTES:

1. Optional -Hot Plate in lieu of 2 open top burners at 12,000 BTU/ burner (24,000 BTU total NAT or LP)

2. **T Prefix** - Thermostat griddle control with 1 throttling-type thermostat per burner. Temperature range of 100° to 450°F

### UTILITY INFORMATION

#### GAS:

##### (436D-)

- Total BTU: NAT: 436D-1G -209,000; LP: 168,000 BTU
- Total BTU: NAT: 436D-2G/T-159,000; LP: 136,000 BTU
- Total BTU: NAT: 436D-3G/T-109,000; LP: 104,000 BTU

##### (436A-)

- Total BTU: NAT: 436A-1G -196,000; LP: 158,000 BTU
- Total BTU: NAT: 436A-2G/T -146,000; LP: 126,000 BTU
- Total BTU: NAT: 436A-3G/T -96,000; LP: 94,000 BTU
- One 3/4" female connection. See drawing above for location.
- Required minimum inlet pressure
  - Natural gas 4" W.C.
  - Propane gas 10" W.C.

#### ELECTRICAL:(436A ONLY)

- Standard -115/60/1 phase, furnished with 6' cord with 3-prong plug. Total max amps 4.8.
- Optional -208/230,50/60/1 or 3 phase. Supply must be wired to junction box with terminal block located in rear. Total max amps 2.6

### MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS AND ACCESSORIES

- ☐ 10" Flue Riser
- ☐ 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- ☐ Casters-all swivel-front with locks
- ☐ Hot Top plates - each plate replaces 2 Open burner section
- ☐ Various salamander & cheesemelter mounts available. (Please refer to the price list)
- ☐ Auxillary griddle plates
- ☐ Extra Oven Racks
- ☐ Stainless Steel rear panel
- ☐ Cabinet Base

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com